

Cuisinart™

INSTRUCTION
BOOKLET
AND RECIPE
BOOKLET



Cuisinart™ Brick Oven

BRK-Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

IB-7244-CAN

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using the appliance.
2. Do not touch hot surfaces. Use handles.
3. To protect against electrical shock, do not place any part of the Cuisinart™ Brick Oven in water or other liquid. See instructions for cleaning.
4. This appliance should not be used by or near children, or individuals with certain disabilities.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling.
6. Do not operate any appliance with a damaged cord or plug or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the brick oven to the store or retailer where purchased for examination or repair.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place brick oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this brick oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the brick oven.

13. To avoid burns, use extreme caution when removing the tray or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this oven.
15. Do not place any of the following materials in the oven: paper, cardboard, plastic and similar products.
16. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the brick oven as they may involve a risk of fire or electric shock.
18. A fire may occur if the brick oven is covered or touching flammable materials such as curtains, draperies and walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the brick oven is plugged into an electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave the brick oven unattended during use.
22. Use recommended temperature settings for baking and roasting.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Turn the function dial to the off position to turn off brick oven.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY SPECIAL CORD SET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be tripped over or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

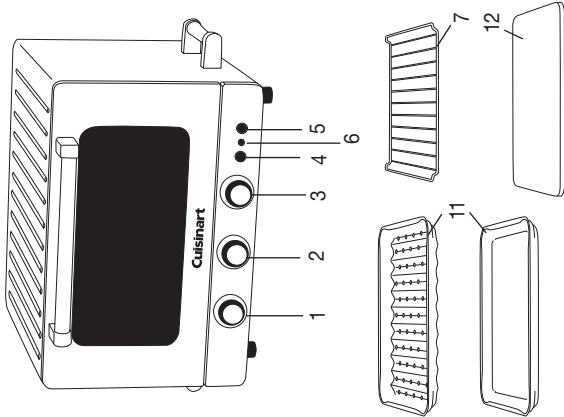
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INTRODUCTION

Get ready to enjoy all the benefits of a real brick oven right at home! Bread and pizza crusts will be lighter and crispier, chickens will roast to a perfect golden brown, and your pies will be the talk of the town! Cuisinart lets you decide which method to use in cooking family favourites or company cuisine. We've even included some of our favourite brick oven recipes in case you run out of your own. Have fun savoring even *more* of the good life, with Cuisinart!

PARTS AND FEATURES



- 1. Temperature Dial**
Select desired temperature for baking, broiling, or convection bake (select models).
- 2. Function Dial**
Select cooking method – Toast, Bake, Broil, Convection Bake (select models).
- 3. Toast Shade Dial**
Select the desired toast shade – light, medium or dark.
- 4. Toasting Start Button**
Push button to start toasting.
- 5. Toasting Stop Button**
Push button to stop toasting in mid-cycle and shut off oven.
- 6. Oven On Indicator**
Indicator light will remain lit when oven is in use.
- 7. Oven Racks (only one is shown)**
There are two oven racks and two different levels for each rack.
Select the best position for the food in relation to the heating element.
- 8. Slide-out Crumb Tray (not shown)**
Slides out from back of the brick oven for easy cleaning.
- 9. Cord Storage (not shown)**
Takes up excess cord and keeps countertop neat.
- 10. Easy-Clean Interior (not shown)**
To clean the bricks lining the sides of the oven, use a clean, damp cloth. Over time the stone will darken, which is part of its natural seasoning process. It will not affect cooking performance nor taste of food. Where there are no bricks, the walls are coated with a nonstick interior.
- 11. Baking/Broiling Pan with Drip Tray**
A baking/broiling pan is included for your convenience. A drip tray is also included for use when broiling. The drip tray has two positions to accommodate a variety of meats, poultry, fish and baked goods.
- 12. Baking Stone**
To achieve best results when baking bread, pizza and pie crusts, a baking stone is included. The stone absorbs excess moisture and distributes heat evenly while it helps to make the crust light and crispy. It fits on the rack to slide in and out of the oven easily.

BEFORE THE FIRST USE

Place your oven on a flat surface.

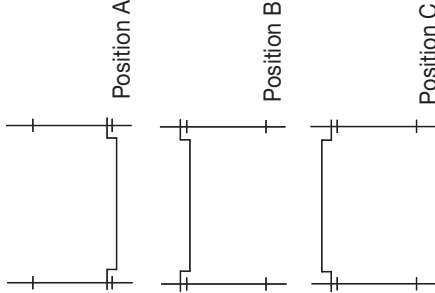
Before using your oven, move it two to four inches away from the wall and from any objects on the countertop. Do not use on heat-sensitive surface.

DO NOT STORE OBJECTS ON THE TOP OF THE OVEN. IF YOU DO, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

USE AND CARE

Unwind the power cord. Check that the crumb tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

OVEN RACK POSITIONS



GENERAL GUIDELINES

Baking: The baking function can be used as you would normally use your kitchen oven for roasting meats, including chicken, or baking cakes, cookies and more.

Broiling: The broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. Use caution while broiling. Aluminum foil is not recommended for covering the drip tray when broiling, because it will cover the holes in the drip

tray. When broiling fatty foods, grease will accumulate and may cause a fire.

Convection/Bake (selected models): The convection/bake function can be used for all the same functions as conventional bake or roast, but will cook faster and more efficiently. With convection baking the key is the airflow, so it is important to use the right cooking pan and place it in the oven as directed in the rack position diagram above.

Toasting: For even toasting, always have the rack in rack position B, indicated in the rack position diagram above. Always centre your item/items in the middle of the rack.

WARNING: Placing the rack in the bottom position or in the top position with the rack upward while toasting may result in a fire. Refer to rack position diagram for proper use.

Turning off the brick oven: Turn the function dial to off. The indicator light will turn off.

Broil

There are two positions for the broiling pan and drip tray to accommodate a variety of thicknesses of foods to be broiled (position A and B). Also, the oven rack can be turned up or down (position C) depending on the thickness of the food being broiled. In most cases the oven rack should be in the higher position.

To broil, set temperature and function dials to broil. Preheat oven for five minutes with door closed. After the five minute preheat period, place the broiling pan in the oven. Always leave the door ajar when broiling.

To stop broil operation, turn function dial to off position.

NOTE: Never use glass oven dishes to broil.

Bake

Your brick oven is equipped with two oven racks and two rack positions. The racks can be easily removed and arranged at various levels. For best results with conventional baking, do not use more than one rack at a time.

To bake, turn the temperature dial to the desired temperature and turn function dial to bake position. Make sure oven rack is in position B – see rack position diagram above. The oven indicator light will turn on. Preheat oven for five to ten minutes (time will vary depending upon desired temperature); then begin to bake.

Baking Stone

To bake with the baking stone, preheat the oven with the stone for 30 minutes. Use the baking stone when baking bread, pizza dough, pies and tarts; use whenever you want a firm, crispy bottom on your baked goods.

Convection Bake (select models)

Convection baking/roasting uses a fan circulate heated air around food as it cooks. For best results use cookie sheets with no sides and baking dishes and roasting pans with very low sides to let maximum airflow reach food. For the same reason, do not cover foods while cooking.

Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check 10 minutes before suggested cooking time.

For roasting larger items such as poultry or roasts, use the recommended temperature but reduced cooking time. Start checking progress 20 to 30 minutes before end-cook time.

To bake: Turn the temperature dial to desired temperature and turn function dial to convection/bake position.

If food might drip, place the baking tray on the rack below the rack that the food is on. Tray will catch drips and more airflow will reach food.

When using the baking tray in the bottom rack position, center it so air flows in back, as well as front of oven.

Toast

To toast, make sure the oven rack is in position B as indicated in the diagram on page 5. If toasting two items centre them in the middle of the rack. Four items should be evenly spaced – two in front, two in back. Six items – three in front,

three in back. Door should be closed.

Browning Selection

Set function dial to toast. Turn toast shade dial to desired browning setting. Press start button to begin toasting.

Stop Toasting

When the toasting cycle is finished, the oven will beep and turn off. If you wish to stop the toasting cycle before it is finished, simply press the stop button. The toaster oven broiler will cancel your toast cycle.

Important Notes on Toasting

The oven rack must be in position B as indicated in the rack position diagram on page 5.

CLEANING AND MAINTENANCE

1. Always allow the oven to cool completely before cleaning.
2. Always unplug the oven from the electrical outlet before cleaning.
3. Do not use abrasive cleansers, as they will damage the finish. Simply wipe the exterior with a clean damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not to the toaster oven, before cleaning.
4. To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Where there are no bricks, the walls are coated with a nonstick interior. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use metal scouring pads etc. on interior of oven. **DO NOT USE A SOAP SOLUTION TO CLEAN THE BRICKS ATTACHED TO THE SIDES.**
5. To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. Crumb tray is dishwasher-safe. To remove baked-on grease, soak the tray in hot sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place.

6. Wire rack, broiling pan and drip tray are dishwasher-safe. If heavily soiled, soak in hot sudsy water or use a nylon scouring pad or nylon brush.

Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

To clean the baking stone

The baking stone is oven and freezer safe; however, to prevent cracking it, do not subject the stone to extreme temperature such as freezer directly to oven, or from oven to cold water.

Do not use the stone on an open flame.

Allow the stone to cool before cleaning.

To remove baked-on foods, scrape with a spatula and rinse in warm water. Do not soak or clean in dishwasher or wash with detergent or soapy water; the stone may absorb the taste and smell of the detergent. Let the stone air-dry completely before your next use.

Your baking stone will darken and retain some staining with continued use over time. This is normal and part of the stone's natural seasoning process; it will not affect its cooking performance nor affect the taste of the food.

Important

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new.

All of our recipes have been tested in our kitchen and especially developed to work in the Cuisinart™ Brick Oven. These mouth-watering recipes are just a sampling of what the Cuisinart™ Brick Oven can do.

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Please see Instruction Booklet, page 5, for information about oven rack positions, as referred to in recipes that follow.

Banana Pecan Crumb Muffins

These muffins are a great way to use over-ripe bananas.

Makes 6 large muffins

cooking spray

Crumb topping:

1/4 cup (50 ml) unbleached, all-purpose flour	
3 tablespoons (45 ml) light brown sugar	
2 tablespoons (30 ml) unsalted butter, cold and cubed	
1/2 teaspoon (2 ml) ground cinnamon	
1/4 cup (50 ml) pecans, toasted and chopped	
1 pinch table salt	

Muffin batter:

1 cup (250 ml) unbleached, all-purpose flour	
1 1/2 teaspoons (7 ml) baking powder	
1/4 teaspoon (1 ml) table salt	
1/4 teaspoon (1 ml) ground cinnamon	
1 small, ripe banana, mashed	
1/4 cup (50 ml) packed light brown sugar	
1/4 cup (50 ml) whole milk	
1/4 cup (50 ml) vegetable oil	
1 large egg, slightly beaten	
1/4 cup (50 ml) pecans, toasted and chopped	

Preheat Cuisinart™ Brick oven to 400°F (200°C) on the bake setting with the rack in position A. Lightly coat a 6-cup (1.5 L) regular muffin pan with nonstick cooking spray.

Prepare the crumb topping. In a small bowl, mix the first 6 ingredients together with a fork, and reserve.

In a small bowl, mix the flour, baking powder, salt, and cinnamon; reserve.

In a large bowl, mix the banana, brown sugar, milk, oil and egg using a Cuisinart® Hand Mixer. Mix on medium speed until well blended. Add the flour mixture and nuts and mix with a fork until just mixed.

Spoon evenly into prepared muffin cups and top with the reserved crumb topping.

Bake in the preheated oven for about 15 to 20 minutes, or until a cake tester inserted comes out clean. To ensure even colour, turn muffin pan halfway through baking.

Nutritional information per muffin:

Calories 364 (50% from fat) • carb. 41g • pro. 5g • fat 21g • sat. fat 4g • chol. 47mg • sod. 274mg • calc. 42mg • fiber 2g

Orange-Anise Scones

High in calcium, these scones are a perfect way to jump start the day.

Makes 8 scones

2 1/2 cups (625 ml) unbleached, all-purpose flour	
4 tablespoons (60 ml) granulated sugar, divided	
2 teaspoons (10 ml) baking powder	
2 teaspoons (10 ml) freshly ground star anise (4 pods)*	
1 teaspoon (5 ml) table salt	
1 tablespoon (15 ml) orange zest (1 orange)	
6 tablespoons (90 ml) unsalted butter, cold and cubed	
1/3 cup (75 ml) fresh or frozen blueberries (optional)	
3/4 cup (150 ml) buttermilk	
1 large egg	
2 tablespoons (30 ml) heavy cream	

Preheat the Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting with the rack in position A. Line the baking tray with parchment paper.

Place the flour, 3 tablespoons (45 ml) of sugar, baking powder, star anise, salt, and zest in the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Process 10 seconds. Add the butter to the work bowl and pulse until the mixture resembles coarse crumbs.

Pour the mixture onto a clean counter/ large cutting board and add the blueberries. Make a well in the centre of

the dry mixture. Whisk the buttermilk and egg together and slowly pour the mixture, ¼ at a time, into the well of the dry ingredients. After each addition use a pastry cutter to mix the dough together. Continue to slowly add the liquids to the dough and mix until the mixture is moist, but not a wet dough.

Form the dough into a 10-inch (25 cm) long cylinder. Using a sharp knife, cut into 8 even pieces. Place on prepared baking sheet. Brush each scone with heavy cream and the reserved sugar. Bake in preheated oven for about 20 minutes or until golden brown. To ensure even colour, turn baking tray halfway through baking.

Let cool before serving.

*May substitute allspice if star anise is unavailable.

Nutritional information per scone:
Calories 278 (36% from fat) • carb. 39g •
pro. 6g • fat 11g • sat. fat 7g • chol. 56mg •
sod. 448mg • calc. 110mg • fiber 1g

Buttermilk Blueberry Crumb Cake

Makes one 8-inch (20 cm) cake,
or 12 servings

cooking spray

Crumb topping:

- ½ cup (125 ml) unbleached,
all-purpose flour
- ¼ cup (50 ml) packed light brown
sugar
- ¼ cup (50 ml) granulated sugar
- 1 teaspoon (5 ml) ground
cinnamon
- 1 pinch table salt
- ½ teaspoon (2 ml) vanilla extract
- 4 tablespoons (60 ml) unsalted
butter, cold and cubed

Muffin Batter:

- 1½ cups (325 ml) unbleached,
all-purpose flour
- ¾ teaspoon (3.75 ml) baking soda
- ¼ teaspoon (1 ml) table salt
- ½ cup (75 ml) unsalted butter, cut
into 5 pieces
- ½ cup + 3 tablespoons (170 ml)
granulated sugar

- 1 **large egg**
 - 1 **teaspoon (2 ml) vanilla extract**
 - ½ **cup (75 ml) buttermilk**
 - 1¼ **cups (300 ml) fresh blueberries**
- Preheat the Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting with the rack in position A. Lightly coat an 8-inch (20 cm) square baking pan with nonstick cooking spray. Reserve.

Combine the first 7 ingredients in the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Pulse 3 to 4 times, until the mixture is just combined. Reserve.

In a small bowl, mix together the flour, baking soda, and salt. Reserve.

Place the butter and sugar in a medium bowl and mix with a Cuisinart® Hand Mixer until light and fluffy, about 1 minute. Add the egg and vanilla and beat until fully combined. Add the reserved dry ingredients, ⅓ at a time, and the buttermilk, ⅓ at time, alternating the two starting with the buttermilk and ending with the dry ingredients. Pour the batter into the prepared pan. Make a layer of the blueberries on top of the batter, slightly pressing them down. Cover evenly with the reserved crumb topping.

Bake in preheated oven for 50 to 60 minutes, or until a cake tester inserted into the cake comes out clean.

Nutritional information per serving:
Calories 243 (35% from fat) • carb. 37g •
pro. 3g • fat 10g • sat. fat • 6g • chol. 42mg •
sod. 182mg • calc. 23mg • fiber 1g

Roasted Eggplant and Sweet Pepper Crostini

Makes 12 crostini

- 4 **tablespoons (60 ml) extra virgin
olive oil, divided**
- 1 **small Italian eggplant, about 8
ounces (226 g), cut into ½-inch
(1.25 cm) dice**
- ½ **large red bell pepper (about 3 to
4 ounces [85 to 115g]), cut into
½-inch (1.25 cm) dice**

- ½ **large yellow bell pepper (about 3
to 4 ounces [85 to 115g]), cut
into ½-inch (1.25cm) dice**
- 2 **ounces (60 g) sweet onion, cut
into ½-inch (1.25 cm) dice**
- 3 **garlic cloves, divided and
smashed**
- ½ **teaspoon (2 ml) kosher salt**
- ¼ **teaspoon (1 ml) freshly ground
pepper**
- 1 **tablespoon (15 ml) basil, very
thinly sliced (or chiffonade)**
- 12 **½-inch (1.25 cm) slices of rustic
Italian bread with a tight crumb**

Preheat Cuisinart™ Brick Oven to 375°F (190°C) on bake with rack in position B. Line the baking tray with aluminum foil and coat with 2 teaspoons (10 ml) of olive oil.

Toss the eggplant, red pepper, yellow pepper, onion, and 2 of the garlic cloves in a mixing bowl with 2½ tablespoons (13 ml) of olive oil, salt, and pepper. Pour out onto prepared baking sheet. Bake for about 40 to 50 minutes, tossing vegetables every 10 to 15 minutes. Vegetables should be very soft and slightly browned.

Once vegetables are done cooking toss with chopped basil in mixing bowl. Taste and adjust seasonings accordingly.

Rub bread slices with remaining garlic clove and brush with remaining olive oil. Toast slices in oven-flipping bread once so that the crostini are an even golden brown on both sides, approximately 3 to 4 minutes per side.

Top crostini with warm eggplant and pepper topping and serve immediately.

Note: Eggplant can be made ahead and stored in refrigerator tightly sealed. For best results, bring eggplant to room temperature before serving.

Nutritional information per 2 crostini:
Calories 255 (57% from fat) • carb. 21g •
pro. 7g • fat 16g • sat. fat 3g • chol. 7mg •
sod 384mg • calc. 125mg • fiber 2g

Spinach, Gorgonzola, Artichoke Dip

Our French Boule (recipe on page 14) is a perfect match for this delicious dip.

Makes 2 quarts (2.2 L), approximately 32 servings

- cooking spray**
- 2 **ounces (60 g) Parmesan, cut
into ½-inch (1.25 cm) cubes**
- 1 **clove garlic**
- 1 **ounce (30 g) shallots**
- 16 **ounces (480 g) cream cheese,
room temperature, cut into
1-inch (2.5 cm) pieces**
- ¼ **cup (50 ml) evaporated milk**
- 16 **ounces (480 g) frozen spinach,
thawed and dried thoroughly**
- 3 **ounces (85 g) Gorgonzola,
crumbled**
- 2 **cans (15 ounces [425 g] each)
artichoke hearts, drained and
dried thoroughly**
- ½ **teaspoon (2 ml) red pepper
flakes**

Preheat the Cuisinart™ Brick Oven to 375°F (190°C) on the bake setting with the rack in position A. Lightly coat a 2-quart (2.2 L) ceramic soufflé/baking dish with non-stick cooking spray. Reserve.

Assemble a Cuisinart® Food Processor with the metal chopping blade. With the machine running, drop the parmesan through the feed tube and process until finely chopped; place in small bowl and reserve. With the food processor running, add the garlic and shallot through the feed tube; process until chopped. Add the cream cheese and evaporated milk; process until creamy and smooth.

Crumble the spinach over the cream cheese. Add the reserved gorgonzola and ¾ of the parmesan; pulse about 10 times, or until well blended. Scrape the work bowl. Add the reserved artichoke hearts and red pepper flakes; pulse another 10 times.

Transfer the mixture to the prepared dish; sprinkle with the remaining parmesan. Place in the preheated oven and bake for

about 20 to 30 minutes, or until just browned on top and heated through.

Nutritional information per serving:
Calories 61 (56% from fat) • carb. 3g •
pro. 4g • fat 4g • sat. fat 2g • chol. 9mg •
sod. 231mg • calc. 86mg • fiber 1g

Gougères

Although Gruyère is the classic ingredient for gougères, you may substitute your favourite cheese.

Makes one hundred 1-inch (2.5 cm) gougères

- ½ cup (125 ml) water**
- 4 tablespoons (60 ml) unsalted butter**
- ¼ teaspoon (1 ml) fine sea salt or table salt**
- ½ teaspoon (2 ml) sugar**
- ½ cup + 2 tablespoons (155 ml) unbleached, all-purpose flour**
- 2 large eggs, + 2 more if necessary**
- 1 cup (2250 ml) Gruyère cheese, shredded and divided**
- ¼ teaspoon (1 ml) fine sea salt or table salt**
- ½ teaspoon (2 ml) black pepper**
- ½ teaspoon (2 ml) cayenne**
- ¼ teaspoon (1 ml) paprika**

Preheat the Cuisinart® Brick Oven to 500°F (260°C) on the convection bake setting with the baking stone on the bottom rack in position A. Preheat baking stone for at least 30 minutes. Line the baking tray with parchment paper.

Place the water, butter, salt and sugar in a medium saucepan and set over medium heat. Once the mixture comes to a boil, remove from heat and stir in all of the flour. Return to the burner and raise the heat to medium-high. Using a wooden spoon, continuously stir the mixture until it dries out. You will know it is done when the dough leaves a thick hard film on the bottom of the pot.

Remove from heat and put mixture into a medium-large mixing bowl. Beat the dough with a Cuisinart® Hand Mixer on a low speed to release steam and cool. Once the dough has cooled, after about 2 to 3 minutes, start adding the eggs, one at a time, mixing each until fully

incorporated before adding the next. The dough is ready when it becomes a pale yellow color, and will drop from the beater in a slow and steady stream. If the dough is too thick, beat the remaining two eggs together and slowly begin to add them with the beaters running. Be sure not to make the dough too runny or it will not hold its shape.

Stir in ½ cup (125 ml) of Gruyère and the spices. Pour the batter into a large pastry bag fitted with a small to medium sized round tip. Pipe the gougère dough into 1-inch (2.5 cm) rounds, leaving ½-inch (1.25 cm) around each one on the prepared baking sheet. Top each one with a pinch of the reserved Gruyère. Place the tray on the preheated stone in the oven, and turn the oven off. Let the gougères sit in the oven for 10 minutes. Lower the heat to 300°F (150°C) and turn the oven back on. Let bake for 20 to 25 minutes, or until the gougères are hollow and nicely browned, and not wet inside. To ensure even color, turn baking sheet halfway through baking.

Serve immediately.

Nutritional information per serving
(five, 1-inch [2.5 cm] gougères):
Calories 82 (66% from fat) • carb. 3g •
pro. 4g • fat 6g • sat. fat 4g • chol. 19mg •
sod. 97mg • calc. 116mg • fiber 0g

Asparagus, Mushroom & Fontina Quiche

Great for a Sunday brunch, this quiche will please any crowd.

Makes one 9-inch (23 cm) deep-dish quiche, 8-12 servings

- ½ recipe pâte brisée dough (page 24)**
- 2 tablespoons (30 ml) unsalted butter, or olive oil**
- 1 cup (250 ml) asparagus, cut into ½-inch (1.25 cm) pieces**
- 1 cup (250 ml) mushrooms, halved and sliced**
- 1¼ cup (300 ml) whole milk**
- 1¼ cup (300 ml) heavy cream**
- 4 large eggs**
- ½ teaspoon (2 ml) table salt**
- ½ teaspoon (2 ml) black pepper**
- 3 ounces (85 g) fontina**

Preheat Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting fitted with the baking stone on a rack in position A.

Preheat stone for at least 30 minutes. Roll out the dough into a 10-inch (25 cm) disc that is about ¼ inch (0.3 cm) thick. Fit into an ungreased 9-inch (23 cm), 1½ quart, ceramic pie baker. Chill in refrigerator for about 20 minutes. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake in preheated oven for 15 to 20 minutes, or until the dough underneath the parchment is no longer wet. Remove the beans/rice and parchment and continue baking until the shell is golden brown. Remove; chill; reserve.

While the shell is baking, place the butter/olive oil in a skillet over medium heat. Add the asparagus and mushrooms and sauté over medium-high heat for 4 to 5 minutes, or until the asparagus is bright and just softened. Reserve.

In a medium bowl, mix the milk, cream, eggs, salt and pepper. Using a Cuisinart® Hand Mixer fitted with the whisk attachment, whip the mixture on high for

30 seconds to 1 minute. Spread the asparagus and mushrooms evenly on the bottom of the cooled tart shell. Pour in the liquid mixture and top with the fontina.

Bake on the preheated baking stone for 40 to 60 minutes, or until the quiche has browned on top and is just set.

Nutritional information per serving

(based on 12 servings):
Calories 215 (68% from fat) • carb. 11g •
pro. 7g • fat 16g • sat. fat 8g • chol. 115mg •
sod. 233mg • calc. 106mg • fiber 1g

Popovers

Pair this easy side dish with our Standing Rib Roast (page 20), using the roast's fat drippings instead of butter.

Makes 6 popovers

- ¾ cup (175 ml) unbleached, all-purpose flour**
- ¾ cup (175 ml) evaporated fat-free milk, or reduced fat milk**
- 2 large eggs**
- 1 tablespoon (15 ml) butter, melted (may substitute with fat from rib roast)**
- ½ teaspoon (2 ml) of salt**

Place all ingredients into a medium-sized bowl. Using a Cuisinart® Hand Mixer, mix on low for about 10 seconds. Increase the speed to high and beat until the batter is smooth. Cover; let sit for 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F (230°C) on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes. Heavily butter, or coat with nonstick cooking spray, six 5-ounce (145 g) ramekins. Fill each ramekin with about ½ cup (75 ml) of batter. Place in the oven directly on the stone and bake for 30 minutes. Lower the heat to 350°F (180°C) and bake an additional 20 minutes. Remove from oven and carefully unmold from ramekins. Serve immediately.

Nutritional information per popover:
Calories 124 (28% from fat) • carb. 16g •
pro. 6g • fat 4g • sat. fat 2g • chol. 76mg •
sod. 170mg • calc. 104mg • fiber 0g

French Boule

Makes 1 large round loaf, approximately 12 servings

- 2½ teaspoons (13 ml) active dry yeast**
- ⅓ cup (75 ml) warm (105°-110°F [40°C - 43°C]) water**
- 4 cups (1 L) unbleached, all-purpose flour**
- 2 teaspoons (10 ml) fine sea salt or table salt**
- 1 cup (250 ml) cold water**
- cornmeal for dusting**

Dissolve the yeast in the ⅓ cup (75 ml) of warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flour and salt to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, add the warm water with yeast and then the cold water in a slow stream and process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a lightly floured 1-gallon (4.4 L) sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 1½ hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Shape into a round loaf and place on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart® Brick oven to 400°F (200°C) on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat the baking stone for at least 30 minutes.

Using a serrated knife, cut a cross ¼-inch (0.6 cm) deep on the top of the loaf.

Bake for 40 to 50 minutes, or until nicely browned and sounds hollow when tapped. Let cool completely before serving.

Nutritional information per serving:
Calories 153 (3% from fat) • carb. 32g • pro. 5g • fat 0g • sat. fat 0g • chol. 0mg • sod. 224mg • calc. 7mg • fiber 1g

Walnut Rosemary Bread with Raisins

Makes 1 small round loaf, approximately 16 servings

- ½ teaspoon (2 ml) active dry yeast**
- ½ cup + 2 tablespoons (130 ml) warm water**
- 1¼ cups (300 ml) unbleached, bread flour, plus more for dusting**
- ½ cup (125 ml) whole wheat flour**
- 2 tablespoons (30 ml) rye flour**
- 1 teaspoon (5 ml) fine sea salt or table salt**
- ½ teaspoon (2 ml) extra-virgin olive oil**
- ¼ cup (50 ml) golden raisins, or any similar dried fruit**
- ¼ cup (50 ml) chopped walnuts**
- 1 tablespoon (15 ml) chopped fresh rosemary**
- cornmeal for dusting**

Dissolve the yeast in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flours, salt, and olive oil to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, slowly add the water and yeast mixture through the feed tube and process until it forms a dough ball. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a lightly floured 1-gallon (4.4 L) sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 1½ hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Stretch the dough into an 8-inch (20 cm) square. Place the raisins and walnuts on top and knead until fully incorporated, 2 to 4 minutes. Shape into a round loaf and place on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F (230°C) on the convection bake or bake setting fitted with the baking stone

on a rack in position A. Preheat stone for at least 30 minutes. Using a serrated knife cut a star, ¼-inch (0.6 cm) deep, on the top of the loaf. Bake on the preheated stone for 30 minutes. Reduce the temperature to 425°F (220°C) and continue to bake for an additional 15 to 20 minutes, or until the loaf sounds hollow when tapped and the internal temperature reads 205°F (96°C) on an instant-read thermometer.

Let bread fully cool before serving.

Nutritional information per serving:
Calories 73 (18% from fat) • carb. 13g • pro. 2g • fat 1g • sat. fat 0g • chol. 0mg • sod. 147mg • calc. 9mg • fiber 1g

Pumpnickel Raisin Bread

Makes 1 large loaf, approximately 24 servings

- 2¼ teaspoons (11.25 ml) active dry yeast**
- 1¼ cups (300 ml) warm (105°-110°F [40°C to 43°C]) water**
- ¼ cup (50 ml) molasses**
- 2¾ cups (675 ml) unbleached bread flour**
- ½ cup (125 ml) whole wheat flour**
- ½ cup (125 ml) rye flour**
- ⅓ cup (75 ml) cornmeal**
- 2 tablespoons (30 ml) unsweetened cocoa powder**
- 1 teaspoon (5 ml) instant espresso powder**
- 2 tablespoons (30 ml) vital wheat gluten**
- 1½ teaspoons (7 ml) fine sea salt, or table salt**
- 2 tablespoons (30 ml) vegetable oil**
- ¾ cup (75 ml) raisins**
- 2 teaspoons (10 ml) caraway seeds**

Dissolve the yeast in the warm water with the molasses. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flours, cornmeal, cocoa and espresso powders, wheat gluten, salt, and vegetable oil to the work bowl of the Cuisinart® Food Processor fitted with the dough blade. Process for 10 seconds. With the machine running, slowly add the water and yeast

mixture through the feed tube and process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough.

Lightly flour the top of the dough and remove from bowl. Shape it into a smooth ball and place in a 1-gallon (4.4 L) sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 1 to 2 hours.

Put the dough on a lightly floured table and punch it down to release air. Let it rest 5 minutes. Stretch the dough into a large square. Place the raisins and walnuts on top and knead until fully incorporated, 2 to 4 minutes. Shape into a round loaf and place on a cornmeal-dusted baking sheet or peel. Cover lightly with oiled plastic wrap and allow to rise until doubled, about 30 to 40 minutes.

Preheat the Cuisinart™ Brick Oven to 350°F (180°C) on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes. Using a serrated knife cut a star, ¼-inch (0.6 cm) deep, on the top of the loaf. Bake for 50 to 60 minutes, until bread sounds hollow when tapped and measures 205°F (96°C) when tested with an instant read thermometer. Transfer to a rack to cool.

Nutritional information per serving:
Calories 105 (12% from fat) • carb. 21g • pro. 3g • fat 1g • sat. fat 0g • chol. 0g • sod. 589 • calc. 15mg • fiber 1g

Buttery Dinner Rolls

Makes 16 rolls

- ¾ cup (175 ml) whole milk, plus 1 tablespoon (15 ml) for brushing**
- ½ cup (125 ml) unsalted butter, plus 2 tablespoons (30 ml) for brushing**
- ¼ cup (50 ml) granulated sugar**
- 1 teaspoon (5 ml) fine sea salt, or table salt**
- 2¼ teaspoons (11.25 ml) active dry yeast**

- ¼ cup warm (105°-110°F [40° - 43°C]) water**
- 4¾ cups (1 L) unbleached bread flour**
- 1 large egg**

In a microwave-safe container, scald the milk in the microwave; stir in the ¼ cup (125 ml) butter, sugar and salt; reserve.

Dissolve the yeast in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy. Add the flour to the work bowl of the Cuisinart® Food Processor fitted with the dough blade and process for 10 seconds. With the machine running, slowly add the liquids through the feed tube and process until a dough ball forms. Continue processing for 1 to 2 minutes to knead the dough. Shape it into a smooth ball and place in a 1-gallon (4.4 L) sealable plastic bag. Squeeze the air out and seal the bag. Let rise in a warm place until it has doubled, about 45 to 60 minutes.

Preheat the Cuisinart™ Brick Oven to 450°F (230°C) on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat the stone for at least 30 minutes. Lightly butter a 10-inch (25 cm) round baking pan. Divide the dough into 16 equal pieces, about 2¼ ounces (65 g) each. Roll into smooth rounds and arrange in the prepared pan. Cover with plastic wrap and let rise until about doubled, about 30 to 40 minutes. Combine remaining tablespoon of milk and butter and heat until the butter has melted. Just before baking, gently brush the rolls with the butter/milk mixture. Place in preheated oven and bake until

golden brown, about 25 to 30 minutes. Remove from pan and let cool on a rack for about 10 minutes for serving.

For a softer roll, brush each with melted butter just after removing from oven.

Nutritional information per serving (1 roll):
Calories 209 (38% from fat) • carb. 28g • pro. 5g • fat 9g • sat. fat 5g • chol. 34mg • sod. 160mg • calc. 23mg • fiber 1g

Focaccia Romana

For another version of this Italian staple, throw on some chopped kalamata olives.

Makes 18 servings

- 2½ teaspoons (10 ml) active dry yeast**
- ½ teaspoon (0.5 ml) granulated sugar**
- ⅓ cup (75 ml) warm (105°-110°F [40° - 43°C]) water**
- 4 cups (1 L) unbleached, all-purpose flour**
- 3 teaspoons (15 ml) kosher salt, divided**
- 1 cup (250 ml) cold water**
- 4 tablespoons (60 ml) extra virgin olive oil, divided**
- 2 tablespoons (30 ml) fresh rosemary**

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until mixture is foamy.

Place flour and 1 teaspoon (5 ml) of salt in the work bowl of a Cuisinart® Food Processor fitted with the dough blade; process 10 seconds to combine. Add cold water and 2 tablespoons (30 ml) of oil to the yeast mixture.

With the machine running, slowly pour the liquid through the feed tube. Process until a dough ball forms. Continue to let the machine run another minute to knead.

Place the dough in a lightly floured sealable plastic bag. Let rise in a warm place until doubled in size, about 45 minutes to 1 hour.

Preheat Cuisinart™ Brick Oven to 400°F (200°C) on the convection bake or bake setting fitted with the baking stone on a

rack in position A. Lightly coat the baking sheet with a non-stick cooking spray.

Turn the dough out onto a floured surface. Roll out into a rectangle and then fit onto the prepared pan, stretching the ends of the dough to meet the edges of the baking tray. Using your fingers, make indentations in the dough over the entire surface. Brush the dough with the remaining olive oil, and sprinkle the salt and rosemary to cover. Cover with plastic wrap and let rise until puffy, about 20 minutes

Bake until golden and crisp, about 20 to 25 minutes. Let cool slightly on wire rack.

Nutritional information per serving:
Calories 131 (23% from fat) • carb. 22g • pro. 3g • fat 3g • sat. fat 0g • chol. 0mg • sod. 224mg • calc. 10mg • fiber 1g

Pizza Dough

This dough freezes very well.

Makes three 12-inch (30 cm) pizzas - 24 servings

- 2¼ teaspoons (11.25 ml) active dry yeast**
- 1 teaspoon (5 ml) granulated sugar**
- ½ cup warm (105°-110° [40°C - 43°C]) water**
- 4 cups (1 L) unbleached, all-purpose flour, plus more for dusting**
- 1½ teaspoons (7 ml) kosher salt**
- 1 tablespoon (15 ml) extra virgin olive oil**
- 1 cup (250 ml) cold water**

Dissolve the yeast and sugar in the warm water. Let stand 3 to 5 minutes, or until the mixture gets foamy.

Place the flour, salt and olive oil in the work bowl of a Cuisinart® Food Processor fitted with the dough blade. Pulse about 5 times to mix; scrape down the sides of the bowl.

Add the cold water to the yeast mixture. With the motor running, slowly pour the liquid yeast mixture through the feed tube. Process until a dough ball forms. Continue to let the machine run for an

additional minute to knead. Dough will be slightly sticky.

Lightly dust a sealable plastic bag with flour. Dust dough with flour. Place the dough into the floured bag; squeeze out all of the air and seal. Let rise in a warm place for 45 minutes to 1 hour.

Nutritional information per serving
(based on 1 slice pizza assuming 8 slices per pie):
Calories 228 (9% from fat) • carb. 44g • pro. 7g • fat 2g • sat. fat 0g • chol. 0mg • sod. 253mg • calc. 12mg • fiber 2g

Grape Tomato Margherita

So easy to prepare – let the kids help out with putting on the toppings.

Makes three 12-inch (30 cm) pizzas, or eight 4-inch (10 cm) pizzas

- 1 recipe pizza dough**
- ¼ cup (50 ml) extra virgin olive oil**
- 2% cups (650 ml) grape/cherry tomatoes, halved**
- ½ cup (125 ml) fresh basil, torn into pieces**
- 6 ounces (170 g) fresh mozzarella, torn into pieces**

Preheat Cuisinart™ Brick Oven to 425°F (220°C) on the convection bake or bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll and stretch dough to desired shape to fit baking tray. Brush liberally with olive oil. Place baking tray on top of preheated stone and bake for about 10 minutes, or until dough is lightly golden.

Remove dough from oven. Brush dough with olive oil. Arrange tomatoes and basil evenly around the dough. Top with the mozzarella. Return to preheated oven and bake an additional 15 to 20 minutes, or until desired doneness has been achieved.

Nutritional information per serving:
Calories 355 (32% from fat) • carb. 48mg • pro. 12g • fat 13g • sat. fat 3g • chol. 12mg • sod. 357mg • calc. 157mg • fiber 2g

Roasted Asparagus

Asparagus is delicious roasted, plus it is very simple to prepare.

Makes 4 servings

- 1 pound (500 g) asparagus
- 1 teaspoon (5 ml) olive oil
- ¼ teaspoon (1 ml) kosher salt
- ¼ teaspoon (1 ml) crushed black pepper

Preheat Cuisinart™ Brick Oven to 425°F (220°C) on the convection bake or bake setting with rack in position B.

Wash and thoroughly dry asparagus. Trim the rough ends off of the asparagus.

Place asparagus in a mixing bowl and toss with the teaspoon of olive oil, salt and pepper.

Line asparagus on the baking sheet and bake on the upper rack for 10 to 15 minutes, until the asparagus is tender.

Serve immediately.

Nutritional information per serving:
Calories 36 (28% from fat) • carb. 5g •
pro. 3g • fat 1g • sat. fat 0g • chol. 0mg •
sod. 86mg • calc. 24mg • fiber 2g

Butternut Squash and Potato Gratin

A nice twist to a great traditional side dish.

Makes 6 to 8 servings

- cooking spray
- 1 cup (250 ml) heavy cream
- 2 cloves garlic, crushed and peeled
- 1 branch fresh rosemary
- 4 ounces (115 g) Gruyère cheese
- ¾ pound (375 g) butternut squash, peeled
- 1 pound (500 g) Yukon Gold potatoes
- 1 teaspoon (5 ml) kosher salt
- ½ teaspoon (2 ml) freshly ground pepper

Lightly coat a 9½-inch (24 cm) (1¼ quart) Open Oval Baker with cooking spray. Place the baking tray lined with aluminum foil on a rack in position A. Preheat the Cuisinart™ Brick Oven to 350°F (177°C) on the bake setting.

Place the heavy cream, crushed garlic, and rosemary branch in a small saucepan. Bring the cream to almost a boil and reduce the heat to maintain a low simmer. Simmer cream for about 15 to 20 minutes.

Using the shredding disc in the Cuisinart® food processor, shred the Gruyère.

Remove and reserve. Insert the medium (4-mm) slicing disc. Slice the butternut squash using medium-hard pressure. Remove and reserve. Slice the potatoes as well using medium pressure.

Arrange a layer of the potatoes in concentric circles in the prepared baking dish followed by a similar layer of the butternut squash. Sprinkle with some salt, a pinch of pepper and some of the Gruyère. Repeat layers of sliced potatoes and squash with seasonings and cheese, finishing with a top layer of neatly arranged butternut squash, seasoned with the remaining cheese scattered on top. If there is any salt left over, stir into the warm cream. Discard the rosemary and garlic and carefully pour the cream over the top of the potatoes. Cover the baker tightly with aluminum foil that has been sprayed with cooking spray and set on the prepared baking tray. Bake for 1 to 1½ hours, until the potatoes are tender when pierced with a knife. Uncover, and broil until browned and bubbly, about 5 to 7 minutes. Remove from the oven and let stand for 10 minutes before serving.

Nutritional information per serving
(based on 8 servings):
Calories 223 (61% from fat) • carb. 16g •
pro. 7g • fat 16g • sat. fat 10g • chol. 56mg •
sod. 231mg • calc. 190mg • fiber 2g

Roasted Stuffed Peppers

Makes 4 servings

- 5 medium-large red bell peppers, divided
- 1 small eggplant, peeled and cut into ½-inch (1.25 cm) dice
- 1 cup (250 ml) grape tomatoes
- 4 cloves garlic
- 1 teaspoon (5 ml) fine sea salt, or table salt
- ½ teaspoon (2 ml) freshly ground black pepper
- 2 tablespoons (30 ml) extra virgin olive oil
- 1½ teaspoons (7 ml) dried basil
- 2 cups (500 ml) couscous, cooked
- 2 tablespoons (30 ml) chopped fresh parsley
- 1½ cups (375 ml) crumbled feta, divided

Line the Cuisinart™ Brick Oven's baking tray with foil.

Cut one of the peppers into 1-inch (2.5 cm) strips. Toss pepper strips, eggplant, tomatoes, garlic in a mixing bowl with salt, pepper, and olive oil. Arrange vegetables in one layer on the prepared baking tray. Place in oven on a rack in position A and turn on the broil function to roast vegetables for about 40 minutes, tossing a few times, or until vegetables are soft and the skin on the peppers begins to peel off. Remove from oven and reserve in a medium-sized bowl.

While the vegetables are roasting, cut the tops off of the remaining peppers, and clean out the seeds. Trim the bottom of the peppers if necessary, so that each one stands evenly on a plate. Place peppers lying down on the baking sheet. Once roasted vegetables are finished, broil peppers in brick oven for about 10 to 15 minutes, until slightly blackened but not too soft.

While the peppers are roasting, toss the reserved vegetables with the basil, couscous, and 1 cup (250 ml) of feta.

Remove peppers from oven and evenly divide the couscous/vegetable mixture among the peppers. Top each stuffed

pepper with 2 tablespoons (30 ml) of feta. Return to brick oven and broil for 10 minutes, or until feta has browned slightly.

Serve immediately.

Nutritional information per serving:
Calories 432 (52% from fat) • carb. 36g •
pro. 17g • fat 25g • sat. fat 14g •
chol. 76mg • sod. 1548mg • calc. 459mg •
fiber 5g

Herb Roasted Chicken

Serves 4 to 6

- 1 tablespoon (15 ml) olive oil
- 1 teaspoon (5 ml) dried basil
- 1 teaspoon (5 ml) dried thyme
- 1 tablespoon (15 ml) fresh chopped rosemary
- 1 teaspoon (5 ml) kosher salt
- 1 teaspoon (5 ml) freshly ground black pepper
- 1 lemon, cut in half
- 1 4 to 4½ pound (1.8 - 2 kg) chicken, rinsed and patted dry
- 2 cloves garlic, smashed

Make a paste with the olive oil, dried and fresh herbs, salt, and pepper by mixing ingredients together in a small bowl.

Squeeze lemon all over outside and inside chicken. Stuff the chicken with the lemon halves and garlic cloves. Rub the herb paste all over the skin of the chicken.

Preheat Cuisinart® Brick Oven to 375°F (190°C) on convection bake or bake setting with a rack in position A.

Place prepared chicken on baking sheet lined with parchment paper. Roast for 1 hour 15 minutes to 1 hour 25 minutes in preheated oven, until the juices run clear when the thigh is pierced.

Nutritional information per serving
(based on 6 servings):
Calories 232 • (61% from fat) • Carb. 3g •
pro. 31g • fat 10g • sat. fat 3g • chol. 96mg •
sod. 316mg • calc. 42mg • fiber 0g

Hoisin Glazed Cornish Hens

This marinade is very versatile. Try it brushed on salmon or chicken pieces and simply roast in the oven.

Makes 2-4 servings

Glaze:

- 1/2 cup (125 ml) hoisin sauce
- 2 tablespoons (30 ml) honey
- 2 tablespoons (30 ml) soy sauce
- 1 tablespoons(15 ml) fresh ginger, finely chopped
- 2 cloves fresh garlic, finely chopped
- 2 cornish game hens, 1- 1 1/4 pounds (500 - 635 g) each, rinsed and patted dry

In a mixing bowl stir together, the hoisin, honey, soy, ginger, and garlic.

Place the hens in a sealable plastic bag. Pour the marinade into the bag and refrigerate for at least an hour up to overnight.

Preheat brick oven to 400°F (200°C) on the convection bake or bake setting with a rack in position A.

Place hens on the baking tray lined with aluminum foil. Roast for 35 to 45 minutes, or until juices run clear when thigh is pierced with the tip of a knife.

Serve with steamed rice.

Nutritional information per serving (based on 4 servings):
Calories 408 (35% from fat) • carb. 7g • pro. 57g • fat 16g • sat. fat 4g • chol. 178mg • sod. 776mg • calc. 37mg

Standing Rib Roast

This dish is a real treat. Be sure to serve it with popovers (page 13).

Makes 6 to 10 servings

- 1 5 to 6 pound (2 - 2.7 kg) standing rib roast (2 to 3 ribs), butcher's cut*
- 3 cloves garlic, peeled
- 1 tablespoons (15 ml) coarsely ground or cracked black pepper
- 1 tablespoons (15 ml) kosher or coarse sea salt
- 2 tablespoons (30 ml) fresh thyme leaves
- 1 tablespoons (15 ml) fresh rosemary leaves
- 1 tablespoons (15 ml) extra virgin olive oil
- 2 large onions, roughly chopped
- 2 large carrots, peeled and roughly chopped

Remove roast from refrigerator 1 hour before roasting. Thirty minutes before roasting, preheat oven to 450°F (230 °C).

Insert the metal chopping blade into the Cuisinart® Food Processor. With the machine running, drop the garlic through the feed tube and process to chop, about 5 seconds. Scrape the work bowl and add the pepper, salt, fresh herbs and olive oil. Process for 10 seconds. Rub this mixture all over the exterior of the meat and let stand. (This may be done ahead and rubbed on the meat. Cover and refrigerate until 1 hour prior to roasting.)

Preheat Cuisinart™ Brick Oven to 400°F (200°C) on convection bake or bake setting with a rack in position A.

Scatter the chopped onion and carrot on the baking sheet lined with aluminum foil. Arrange roast, bone side down, fat side up, on top of the vegetables on the baking sheet. Roast in preheated for 30 minutes and then reduce heat to 350°F (180°C) and roast for 13 minutes per pound. The total time is about 1 hour 20 minutes to 1 hour and 40 minutes. Internal temperature when checked with a thermometer should be about 120-125°F (48-52°C). Meat will continue to cook as

it rests, and the internal temperature will go up another 5 to 10 degrees. Let roast rest at least 10 to 20 minutes before carving.

*A "butcher's cut" standing rib roast is the easiest to carve. The butcher removes the chine bone and separate the meat from the bones to create a boneless rib roast. Then the meat is tied onto the bone cradle with butcher's twine for roasting. This allows for the flavour from the bones, and keeps the meat moist. Fat should be trimmed to a 1/4-inch (0.6 cm) thickness.

Nutritional information per serving (based on 10 servings):
Calories 560 (75% from fat) • carb. 2g • pro. 32g • fat 46g • sat. fat 18g • chol. 123mg • sod. 492mg • calc. 33mg • fiber 0g

Rack of Lamb with Parmesan and Herb Crust

An impressive special occasion meal.

Serves 2

- 1 rack of lamb, frenched to the bone** (approximately 1.5 pounds [750 g])
- 1/2 ounce (15 g) Parmesan cheese
- 1 tablespoons (15 ml) fresh rosemary leaves
- 1/2 tablespoons (15 ml) fresh thyme leaves
- 1/2 cup (250 ml) Japanese bread crumbs (panko)
- 1 teaspoons (5 ml) roasted garlic purée***
- 3/4 teaspoon (2.6 ml) kosher salt
- 1/2 teaspoon (2 ml) freshly ground pepper
- 2 tablespoons (30 ml) extra virgin olive oil
- 1 tablespoons (15 ml) Dijon mustard

Preheat Cuisinart™ Brick Oven to 425°F (220°C) on convection bake or bake setting with a rack in position A. Line the baking tray with aluminum foil.

Insert metal chopping blade in Cuisinart® Food Processor. With the machine running, drop the Parmesan through the feed tube until finely chopped. Add the rosemary and thyme. Turn machine on for about 30 to 45 seconds until the herbs are finely chopped. Add the garlic purée, salt, pepper, and panko and pulse so that ingredients are incorporated. With the machine running, add the the olive oil in a slow stream so that crumb mixture is moistened and comes together somewhat. Reserve.

Apply an even coating of Dijon mustard all over the meat of the lamb. Press the crumb mixture onto the mustard-coated portion of lamb so it adheres evenly on both sides.

Place lamb rack on foil-lined baking tray fat side up. Roast for 15 to 20 minutes. Lamb is medium rare when an instant read thermometer reads 130°F (54°C). Remember, lamb will continue to cook about 5 extra degrees once removed from oven.

Allow lamb to rest 5 minutes before slicing and serving.

** Any butcher can prepare lamb this way.

*** To roast whole head of garlic: cut top off, drizzle lightly with olive oil and loosely wrap bulb in foil. Place in a 400°F (200°C) oven for 45 minutes. Once cool, squeeze the roasted cloves out and purée in blender.

Nutritional information per serving:
Calories 683 (40% from fat) • carb. 54g • pro. 47g • fat 30g • sat. fat 8g • chol. 133mg • sod. 1160mg • calc. 194mg • fiber 3g

Herb Roasted Leg of Lamb

Serves 8 to 12

- 2 to 3 cloves garlic**
- 1** **tablespoon (15 ml) fresh rosemary**
- 2** **tablespoons (30 ml) fresh parsley**
- 1** **tablespoon (15 ml) fresh thyme**
- ½** **ounce (15 g) Parmesan cheese**
- ½** **cup (125 ml) panko (Japanese breadcrumbs)**
- ¾** **teaspoon (3.75 ml) kosher salt, divided**
- ¾** **teaspoon (3.75 ml) freshly ground pepper, divided**
- 2** **tablespoons (30 ml) olive oil**
- 1** **small boneless leg of lamb, butterflied, approximately 3½ pounds (1.6 kg)**

Place garlic cloves, rosemary, parsley, and thyme in the workbowl of a Cuisinart® Food Processor fitted with the metal chopping blade. Pulse until all is finely chopped. Add the Parmesan and pulse again until the cheese is chopped. Pulse in the breadcrumbs and ¼ teaspoon (1 ml) of salt and ¼ teaspoon (1 ml) of pepper. With the machine running, add the olive oil through the feed tube until the mixture comes together.

Lay the lamb cut side up; evenly spread the stuffing over the surface of the lamb. Fold the sides of the lamb in and then roll the lamb. Secure well with butcher's twine and tie in 1 to 2 inch (2.5 -5 cm) intervals. Salt and pepper the outside of the lamb.

Preheat Cuisinart™ Brick Oven to 375°F (190°C) on the convection bake or bake setting with a rack in position A. Line the baking tray with aluminum. Place the prepared lamb on tray and roast for 45 to 55 minutes until thermometer reads 130°F (54°C) for medium rare.

*Nutritional information per serving
(based on 12 servings):*
Calories 175 (39% from fat) • carb. 8g • pro. 18g • fat 7g • sat. fat 2g • chol. 54mg • sod. 156mg • calc 29mg • fiber 0g

Rosemary Sage Pork Roast

This delicious pork roast is a great and easy main dish for entertaining.

- Serves 6 to 10
- 1** **cup (250 ml) kosher salt**
- 1** **cup (250 ml) granulated sugar**
- 3** **quarts (3.3 L) water**
- 1** **3 to 4 pound (1.5 - 1.8 kg) pork roast**
- 3** **garlic cloves**
- 1** **tablespoon (15 ml) fresh rosemary**
- 1** **tablespoon (15 ml) fresh sage**
- 1** **tablespoon (15 ml) Dijon mustard**
- 1** **teaspoon (5 ml) kosher salt**
- 1** **teaspoon (5 ml) freshly ground pepper**
- 2** **tablespoons (30 ml) extra virgin olive oil**

Dissolve salt and sugar with the water in a large mixing bowl that will fit into your refrigerator. Submerge the roast in the brine solution and refrigerate up to 4 hours.

While roast is soaking, prepare the marinade. Place the metal chopping blade into the Cuisinart® food processor. With the machine running, drop the cloves of garlic through the feed tube and run until finely chopped. Add the fresh rosemary and sage and pulse until chopped. Add the Dijon mustard, salt and pepper. Turn the processor on and with it running, pour the olive oil through the feed tube.

Preheat brick oven to 400°F (200°C) and turn to convection bake or regular bake setting with a rack in position A.

Once the roast has soaked, run it well under cold water and dry thoroughly. Sprinkle the roast all over with kosher salt and freshly ground pepper. Slather the marinade all over the roast and let stand at room temperature for ½ hour.

Tie the roast evenly with butcher's twine for even roasting.

Place tied roast on baking tray and place in preheated oven.

Begin checking the pork roast at about 50 minutes with a meat thermometer to achieve desired doneness. The internal temperature should be 145°F (63°C) for medium. Allow to rest 5 minutes before carving.

For all roast methods, baste roast during cook time.

*Nutritional information per serving
(based on 10 servings):*
Calories 389 (46% from fat) • carb. 1g • pro. 50g • fat 19g • sat. fat 6g • chol. 143mg • sod. 289mg • calc. 51mg • fiber 0g

Simply Roasted Salmon and Fennel

Don't let the simple preparation of the salmon fool you – it is really delicious!

Serves 4

- 10 ounces (284 ml) fennel bulb**
- 1** **teaspoon (5 ml) olive oil**
- 1** **pinch kosher salt**
- 1½ pounds (750 g) fresh salmon, preferably wild, skin removed (one whole piece or cut into individual fillets)**
- 1** **teaspoon (5 ml) olive oil**
- ¼** **teaspoon (1 ml) kosher salt**
- ¼** **teaspoon (1 ml) freshly ground pepper**

Preheat Cuisinart™ Brick Oven to 425°F (220°C) on convection or regular bake setting with a rack in position A. Line the baking tray with parchment paper.

Slice the fennel bulb into ¼-inch (0.6 cm) lengthwise strips. Toss fennel with olive oil and salt in a mixing bowl.

Place fennel on prepared baking tray and place into oven. Roast for 10 to 15 minutes, flipping vegetables once half way through roasting time.

While fennel is roasting, prepare the salmon. Rub the olive oil, salt and pepper all over the flesh of the salmon.

Once fennel has roasted, remove, and place salmon on top of fennel.

Switch rack to position B and return to the oven. Roast salmon for an additional 18 to

20 minutes until desired doneness has been achieved.

Serve immediately.

*Nutritional information per serving:
Calories 223 (61% from fat) • carb. 16g • pro. 7g • fat 16g • sat. fat 10g • chol. 56mg • sod. 231mg • calc. 190mg • fiber 2g*

Pâte Sucrée

Have leftover dough? Use this sweet dough for simple cookies. Just roll and cut into your favourite shapes.

Makes two 9-inch (23 cm) single tarts/pies, or one double-crust pie

- 2** **cups (500 ml) unbleached, all-purpose flour**
- 2** **tablespoons (15 ml) granulated sugar**
- ½** **teaspoon (2 ml) table salt**
- ¾** **cup (12 tablespoons [180 ml]) unsalted butter, room temperature**
- 2** **large egg yolks**
- 1** **tablespoon (15 ml) cold water**
- 1** **teaspoon (5 ml) lemon zest (optional)**
- ½** **teaspoon (2 ml) vanilla extract**

In the work bowl of a Cuisinart® Food Processor fitted with the metal chopping blade, process the flour, sugar and salt for 10 seconds. Add the butter and process until combined. With the machine running, add the yolks, one at a time, and process until incorporated. Add the water, zest and vanilla; pulse 3 to 4 times, until combined.

Form dough into 2 flat discs. Wrap in plastic; chill in refrigerator until ready to use.

*Nutritional information per serving:
Calories 47 (10% from fat) • carb. 9g • pro. 1g • fat 1g • sat. fat 0g • chol. 18mg • sod. 50mg • calc. 4mg • fiber 0g*

Fresh Berry Tart

Use one, or a mix of all four berries, for this delicious summer treat.

Makes one 9-inch (23 cm) tart, 8-12 servings

- 1/2 recipe Pâte Sucrée
- 4 ounces (115 g) bitter/semisweet chocolate, chopped
- 4 ounces (115 g) cream cheese, room temperature, cut into 4 pieces
- 1/2 cup + 1 tablespoon (90 ml) granulated sugar
- 1 pinch table salt
- 8 ounces (227 ml) mascarpone, room temperature
- 1 teaspoon (5 ml) vanilla paste or 1/2 vanilla bean, scraped
- 1 cup (250 ml) heavy cream
- 3-4 cups (750 ml) mixed berries (raspberries, strawberries, blueberries, blackberries)

Preheat Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting fitted with the baking stone on a rack in position A. Preheat stone for at least 30 minutes.

Roll out the sucrée dough into a 10-inch (25 cm) disc. Fit into an un-greased tart ring. Chill for about 20 minutes. Using a fork, prick the dough evenly all over but make sure not to go entirely through the dough. Line the shell with parchment and weigh down with dried beans or rice. Bake at 350°F (180°C) for about 15 to 20 minutes, or until the dough is dry underneath the parchment. Remove the beans/rice and parchment, and bake the tart shell for an additional 5 to 10 minutes, or until the shell is nicely browned. Remove from oven, cool and reserve.

In a heatproof bowl over a pot of simmering water, melt the chocolate. Pour into reserved tart shell and smooth with a rubber spatula. Chill tart shell in freezer for about 5 minutes, or until hardened. Reserve.

Cream the cream cheese, sugar and salt with a Cuisinart® Hand Mixer until light and fluffy, about 30 seconds. Add the mascarpone and beat until combined. If the mixture is lumpy, beat on high until it is smoothed out. Add the vanilla and mix to combine. Add the heavy cream 1/2 cup (75 ml) at a time, mixing well between additions.

Pour the mascarpone mixture into the prepared shell. Smooth the top, making a small dome in the centre, using a small offset spatula. Arrange berries in any desired fashion.

Nutritional information per serving:
Calories 330 (63% from fat) • carb. 27g • pro. 5g • fat 24g • sat. fat 13g • chol. 78mg • sod. 151 mg • calc. 65mg • fiber 3g

Pâte Brisée

This versatile dough can be used for sweet or savoury treats. Makes two single crust 9-inch (23 cm) tart/pie, or one double-crust pie

- 2 cups (500 ml) unbleached, all-purpose flour
- 1 teaspoon (5 ml) table salt
- 1/2 pound (250 g) unsalted butter, cold and cubed
- 4 tablespoons (60 ml) ice water

Place flour and salt in a Cuisinart® Food Processor fitted with the chopping blade. Process for 10 seconds. Add butter to work bowl and pulse until the mixture resembles coarse crumbs. Pour in water, 1 tablespoon (15 ml) at a time, and pulse until a dough is just forms. Form dough into 2 flat discs; wrap in plastic and refrigerate until ready to use.

Nutritional information per serving:
Calories 39 (6% from fat) • carb. 8g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 2mg • fiber 0g

*For a sweet Pâte Brisée, follow the same recipe as above except add 1/4 cup (50 ml) of granulated sugar to the dry ingredients in the work bowl.

Nutritional information per serving:
Calories 47 (5% from fat) • carb. 10g • pro. 1g • fat 0g • sat. fat 0g • chol. 0mg • sod. 98mg • calc. 2mg • fiber 0g

Classic Apple Pie

Makes one 10-inch (25 cm) deep-dish pie, 8-12 servings

- 1 recipe sweet brisée dough
- 5 large apples (Golden Delicious, Ginger Gold, or other similar apples), peeled, cored, halved and very thinly sliced
- juice of 2 lemons
- 1 teaspoon (5 ml) vanilla paste
- 1/2 cup (125 ml) granulated sugar
- 1 large egg
- 1 large egg yolk
- 1 pinch table salt

Preheat Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting fitted with the baking stone on a rack in position A. Roll out 1/2 of the dough into a 10-inch (25 cm) disc. Fit into an ungreased, 9-inch (23 cm), 1 1/2-quart ceramic pie shell. Chill in refrigerator for about 20 minutes. Roll out remaining half of dough into a 10-inch (25 cm) disc on a piece of parchment. Cut into 1/4 to 1/2-inch (0.6 - 1.25 cm) strips. Chill in refrigerator until needed.

In a large bowl, toss the apples, lemon juice, vanilla, and sugar together. Fan the apples in the reserved pie baker in layers.

Make an egg wash by mixing the egg, yolk, and salt together with a fork. Brush on the outer rim of the pie shell. Using reserved brisée strips, weave the strips into a lattice-work design over the apples. Brush lattice with egg wash. Bake directly on the baking stone at 350°F (180°C) for 40-50 minutes, or until the top of the pie is a dark golden brown.

Nutritional information per serving (based on 12 servings):
Calories 166 (8% from fat) • carb. 36g • pro. 3g • fat 1g • sat. fat 0g • chol. 36mg • sod. 225mg • calc. 10mg • fiber 2g

Chocolate Soufflé Cake

This rich cake is best served right out of the oven. Top with freshly whipped cream and sliced strawberries for an elegant addition.

Makes one 10-inch (25 cm) cake, 12-16 servings

- 8 ounces (236 ml) bittersweet chocolate, chopped
- 2 tablespoons (30 ml) unsalted butter, chopped, plus more to dust the cake pan
- 9 large eggs, separated
- 1 1/4 cup (300 ml) granulated sugar, divided, plus more to dust cake pan
- 2 large egg whites
- 1 tablespoon (30 ml) water
- 1 pinch table salt
- 1/4 cup (75 ml) unbleached, all-purpose flour
- whipped cream (optional)
- fresh strawberries, hulled and sliced (optional)

Preheat Cuisinart™ Brick Oven to 375°F (190°C) on the convection bake or bake setting with a rack in position A.

Butter a 10x3-inch (25x6 cm) round cake pan. Cut a circle of parchment paper to line the bottom of the pan; butter the parchment; dust entire pan with sugar. Clean the lip of the pan so no butter or sugar is on it. Reserve.

In a heat-proof bowl over a pot of simmering water, melt the chocolate and butter. Keep warm; reserve.

In a large bowl, mix the egg yolks and 3/4 cup (175 ml) of sugar, using a Cuisinart® Hand Mixer fitted with the whisk attachment, until pale and thickened. Whisk in the cooled chocolate mixture. Reserve.

Wash and dry the whisk attachment well and whip all of the egg whites, water and salt until foamy, about 1 to 2 minutes. Slowly add the remaining sugar and whip to a medium-stiff peak, about 3 to 4 minutes.

Stir a very small amount of the egg whites into the chocolate/yolk mixture. Gently fold $\frac{3}{4}$ of the whites into the lightened chocolate/yolk mixture using a large rubber spatula until the ingredients are incorporated. Sift in the flour and gently fold into mixture. Gently fold the remaining whites.

Pour into prepared pan and bake in the preheated oven for 35 to 45 minutes until cake has puffed and appears dry, but still soft to the touch.

Turn cake out onto serving plate and remove pan and parchment. Top with whipped cream and strawberries, if desired. Serve immediately.

Nutritional information per serving:
Calories 194 (43% from fat) • carb. 25g •
pro. 5g • fat 10g • sat. fat 5g • chol. 123mg •
sod. 43mg • calc. 23mg • fiber 1g

Mascarpone Lemon Squares

A twist on a classic, these lemon squares will disappear fast!

Makes 16 servings

- $\frac{1}{2}$ cup (125 ml) pine nuts, toasted
- $1\frac{1}{4}$ cup (300 ml) unbleached, all-purpose flour, divided
- $\frac{1}{3}$ cup (75 ml) confectioners' sugar, plus more for finishing
- 1 teaspoon (5 ml) salt, divided
- 2 teaspoons (10 ml) lemon zest, divided (1 lemon)
- 4 large eggs
- $\frac{3}{4}$ cup (175 ml) granulated sugar
- $\frac{1}{2}$ cup (125 ml) freshly squeezed lemon juice (about 3 medium lemons)
- $\frac{1}{2}$ teaspoon (2 ml) vanilla extract
- $\frac{1}{2}$ teaspoon (2 ml) baking powder
- $\frac{1}{4}$ cup (50 ml) mascarpone, room temperature

Preheat Cuisinart™ Brick Oven to 350°F (180°C) on the bake setting with a rack in position A. Coat a 9-inch (23 cm) square baking dish with non-stick cooking spray; line with 2 pieces of parchment, leaving a 1 to 2-inch (2.5-5 cm) overhang on each side. Reserve.

WARRANTY

LIMITED THREE-YEAR WARRANTY

This warranty supersedes all previous warranties on this Cuisinart® product. This warranty is available to consumers only. You are a consumer if you own a Cuisinart® product that was purchased at retail for personal, family or household use. This warranty is not available to retailers or other commercial purchasers or owners.

We warrant that this Cuisinart® product will be free of defects in material or workmanship under normal home use for three years from the date of original purchase.

For warranty purposes, we would like to suggest that you register your product on-line at www.cuisinart.ca to facilitate verification of the date of original purchase. However, should you not wish to register on-line we recommend the consumer to maintain original receipt indicating proof of purchase. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

When calling our Authorized Service Centre for in warranty service please make reference to your model number and the manufacturing date code. This information can be found in the rating area on the body or underneath the base of your unit. The model number will follow the word Model: BRK-Series. The manufacturing date code is a 4 or 5 digit number. Example, 70630 would designate year, month & day (2007, June 30th).

If your Cuisinart® product should prove to be defective within the warranty period, we will repair it or, if we think it necessary, replace it. To obtain warranty service, please call our Consumer Service Centre toll-free at 1-800-472-7606 or write to:

Cuisinart Canada
100 Conair Parkway
Woodbridge, Ont.
L4H 0L2

To facilitate the speed and accuracy of your return, please also enclose \$10.00 for shipping and handling of the product. Please also be sure to include a return address, description of the product defect, product serial number, and any other information pertinent to the product's return. Please pay by cheque or money order.

NOTE: For added protection and secure handling of any Cuisinart® product that is being returned, we recommend you use a traceable, insured delivery service.

Cuisinart cannot be held responsible for in transit damage or for packages that are not delivered to us. Lost and/or damaged products are not covered under warranty.

Your Cuisinart® product has been manufactured to strict specifications and has been designed for use with Cuisinart® authorized accessories and replacement parts for your model.

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BEFORE RETURNING YOUR CUISINART PRODUCT

Important: If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Centre, please remind the servicer to call our Consumer Service Centre to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

NOTES

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